

ARIZONA CTE CAREER PREPARATION STANDARDS & MEASUREMENT CRITERIA

CULINARY ARTS, 12.0500.0	
STANDARD 1.0—APPLY SANITATION AND SAFETY PROCEDURES	
1.1	Define Hazard Analysis Critical Control Point (HACCP).
1.2	Describe the methods of growth of microorganisms (FATTOM).
1.3	Describe basic food borne illnesses and basic illness prevention measures.
1.4	Demonstrate good personal hygiene/health practices.
1.5	Describe cross contamination and use of acceptable procedures when preparing and storing potentially hazardous foods.
1.6	List the major reasons for and recognize signs of food spoilage and contamination.
1.7	Outline the requirements for proper receiving and storage of both raw and prepared foods.
1.8	Describe current types of cleaners and sanitizers and their proper use.
1.9	Define Material Safety Data Sheets (MSDS) and explain their purpose.
1.10	Identify proper waste disposal methods and recycling.
1.11	Recognize signs of insect, rodent, and pest infiltration.
1.12	List common causes of typical accidents and injuries in the food service industry.
1.13	Discuss appropriate emergency policies for kitchens and dining room injuries.
1.14	Describe appropriate types and uses of fire extinguishers used in food service area.
1.15	Identify regulatory agencies governing sanitation and safety in food service operation.
STANDARD 2.0—APPLY BASIC NUTRITIONAL CONCEPTS	
2.1	List the six food groups in the current USDA Food Guide Pyramid.
2.2	List the primary functions and best sources of each of the major vitamins and minerals. (carbohydrates, protein, fats, vitamins, minerals, and water).
2.3	Discuss and demonstrate cooking techniques and storage principles for maximum retention of nutrients.
2.4	Identify common food allergies and appropriate substitutions.
2.5	Discuss contemporary nutritional concerns such as vegetarianism, heart healthy menus, and religious dietary laws.
STANDARD 3.0—APPLY FOOD PREPARATION TECHNIQUES	
3.1	Demonstrate knife skills.

These technical knowledge and skill standards were validated by a Skill Standards Validation Committee on February 27, 2008, and used in the adaptation, adoption, and development of test items for pilot testing in Spring 2008.

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3.2	Demonstrate how to read, follow and execute a recipe.
3.3	Perform calculations to increase and decrease formulas.
3.4	Identify and demonstrate proper use of utensils, pots, pans, hand tools and equipment.
3.5	Identify a variety of cooking methods, including roasting and baking, broiling, grilling, griddling, sautéing, frying, deep frying, braising, stewing, poaching, and steaming.
3.6	Utilize weights and measures to demonstrate proper scaling and measurement techniques.
3.7	Identify oils and vinegars.
3.8	Identify and prepare various meats, seafood, and poultry.
3.9	Identify and prepare various stocks, soups, and sauces.
3.10	Identify and prepare various fruits, vegetables, starches, and farinaceous items.
3.11	Identify and prepare breakfast meats, eggs, cereals, and batter products.
3.12	Demonstrate food presentation techniques.
3.13	Identify common spices and herbs.
3.14	Explain guidelines for use of seasonings.
3.15	Explain techniques for seasoning uncooked foods.
3.16	Prepare various dressings, marinades, and spice mixtures.
3.17	Apply the fundamentals of time and temperature to cooking and reheating a variety of foods.
3.18	Apply proper dry storage procedures.
3.19	Maintain appropriate temperature and placement of products in refrigeration equipment.
3.20	Explain the principle of food cost and food waste.
3.21	Identify basic menu planning and truth-in-menu principles.
3.22	Practice Mise en Place.
3.23	Identify and use small commercial wares and equipment.
3.24	Identify and use large commercial-grade and equipment.
STANDARD 4.0—GARDE MANGER	
4.1	Identify tools and equipment used in garde manger, emphasizing safety and sanitation procedures.

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4.2	Demonstrate basic garnishes.
4.3	Develop fundamental skills in the preparation of cold items to include soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapés, and hors d oeuvres.
4.4	Identify mousses and gelatins.
4.5	Demonstrate food presentation techniques, i.e., platters, bowls, and plates.
STANDARD 5.0—PREPARE BAKERY AND PASTRY PRODUCTS	
5.1	Define baking terms.
5.2	Identify equipment and utensils used in baking and discuss proper use and care.
5.3	Demonstrate proper selection of equipment and utensils for specific application.
5.4	Identify ingredients and describe their functions used in baking.
5.5	Demonstrate proper scaling and measurement techniques.
5.6	Apply basic math skills to recipe conversions.
5.7	Demonstrate food presentation techniques.
STANDARD 6.0—PERFORM FRONT OF HOUSE DUTIES	
6.1	Demonstrate the general rules of table setting.
6.2	Demonstrate the general rules of table service.
6.3	Identify front of the house positions.
6.4	Discuss procedures for processing guest checks including point of sale systems (POS).
6.5	Demonstrate an understanding of guest service and customer relations, including handling of difficult situations and accommodations for the disabled.
6.6	Explain inter-relationships and workflow between dining room and kitchen operations.
6.7	Discuss sales techniques for service personnel, including menu knowledge and suggestive selling
6.8	Demonstrate fundamentals of acceptable dining room etiquette.
6.9	Arrange and prepare dining area for service.
6.10	Perform side work for opening and closing.
6.11	Identify various styles of service.
6.12	Demonstrate appropriate dress for front of house duties.

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STANDARD 7.0—PURCHASE AND RECEIVE GOODS	
7.1	Explain current regulations for inspecting and grading of meats, poultry, seafood, eggs, dairy products, fruits, and vegetables.
7.2	Discuss principles of food sustainability.
7.3	Explain proper receiving and storing of cleaning supplies, chemicals, and non-food products.
7.4	Describe basic Inventory procedures.
7.5	Explain the procedures for rotation of stock. (FIFO)
7.6	Describe proper procedures of issuing product according to requisition.
7.7	Describe current computerized systems for purchasing and inventory control.
7.8	Explain techniques for unloading, cleaning, and sanitizing vehicle.